

# Dubbel

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **13.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński                  | 4.5 kg (78.9%) | 81 %   | 4   |
| Grain | Strzegom Monachijski typ II | 0.25 kg (4.4%) | 79 %   | 22  |
| Grain | Special B Castle Malting    | 0.25 kg (4.4%) | 77 %   | 290 |
| Grain | Biscuit - Castle Malting    | 0.2 kg (3.5%)  | 79 %   | 45  |
| Sugar | Candi Sugar, Amber          | 0.5 kg (8.8%)  | 78.3 % | 148 |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Magnum (PL) | 20 g   | 60 min | 10.5 %     |
| Boil    | Fuggle (UK) | 10 g   | 10 min | 3.6 %      |